 Bush Tucker – Lilly Pilly

Common names include Riberry, Small Leaved Lilli Pilli, Cherry Satinash, Cherry Alder, or Clove Lilli Pilliy.

Taste- The berry has a tart, cranberry-like flavor, that has a hint of cloves. A combination of cardamon and ginger with backtones of clove, lime and pine. We thought it tasted like a tart green apple.

Eating

* straight off the tree
* Put them in vinegar for a very elegant dressing
* Jam them, jelly them or cordial them
* Use them in chutneys, meat sauces, fruit salads, salsa...

just about any dish which comes alive with a touch of tartness is fair game for the common Lilly Pilly.

Apple Lilli Pilli Chilli Relish  
  
4 granny smith apples, pealed, cored and chopped   
50 gm ribberies/small lilli pilli  
1 lemon, peeled and de-seeded  
1/4 birdseye chilli or to taste, thinly chopped   
pinch salt  
1/2 cup sugar  
50ml maple syrup  
30ml vegetable oil  
50ml water

**Method**

To make the applie lilli pilli chilli relish, stew all ingredients (except the maple syrup) until the apples break down. This should take about 20 minutes.  
  
Add the maple syrup and whiz in a blender or a food processor, leaving a slightly chunky/relish consistency.   
  
Pan fry the haloumi with a light coating of olive oil till golden brown on both sides.   
  
Place on bed of fresh rocket. Serve with Tahitian Lime and a generous dollop of lilli pilli chilli relish.

**Lilly Pilly Salsa Recipe**

2 tablespoons Dijon mustard

2 tablespoons balsamic vinegar

Juice and rind of 1 lemon and 1 lime

1 cup fresh lilly pillies, roughly chopped

1 red onion, chopped

1 green apple, chopped

1 bunch mint, chopped

salt & pepper to taste

**Lilly pilly dressing**

60 gm caster sugar

60 gm frozen lilly pilly berries, defrosted (see note)

60 ml (¼ cup) walnut oil

1 tbsp cabernet sauvignon vinegar

**Preparation method**

Serves 8  
  
Prep time 10 mins, cook 5 mins (plus standing)  
  
For lilly pilly dressing, combine sugar and 100ml water in a saucepan and bring to the boil, stirring occasionally to dissolve sugar (1-2 minutes). Add lilly pilly berries, remove from heat and set aside until berries are plump (5-10 minutes), then drain. Whisk oil and vinegar to combine, season to taste, then add lilly pilliy berries.  
  
Place witlof leaves in a large bowl, add dressing just before serving, toss to combine and serve with choice of meat.

<http://www.seedtofeed.com.au/blog/tag/lilly-pilly-recipes>